

NO GLUTEN CONTAINING INGREDIENTS (NGCI) MENU

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present.

Please ensure a member of the team is aware that you are ordering from our NGCI Menu.

Please note this menu is not suitable for Coeliacs.

FOR THE TABLE

GORDAL OLIVES **ve** 107 Kcal 3.95

HALLOUMI FRIES & CALABRIAN CHILLI HONEY **v** 504 Kcal 5.95

CRUDITÉS & DIPS **v** 6.75

Hummus, mojo rojo dip and home-made tzatziki 463 Kcal

MARCONA SALTED ALMONDS **ve n** 386 Kcal 3.95

MEZZE GRAZING BOARD 14.95

Chorizo lollipops, Prosciutto, gordal olives, halloumi fries & chilli honey, spiced falafel with a carrot & orange slaw, hummus and toasted bread 1272 Kcal

STARTERS

SOUP DU JOUR **v** 6.50

Soup of the day served with bread 145 Kcal



GAMBAS AL PIL PIL 8.95 / 12.75

7 or 12 King prawns pan-fried with garlic & chilli olive oil served with toasted bread 775 Kcal / 829 Kcal

GARLIC MUSHROOMS **v** 7.75

Sautéed chestnut, oyster & flat mushrooms with roasted garlic, lemon & parsley cream and toasted bread 434 Kcal

CALAMARI FRITTI 8.25

Paprika floured, pineapple scored squid, roasted garlic aioli & fresh lemon 290 Kcal

FRITTO MISTO 9.75

Paprika floured calamari, tempura king prawns, haddock & courgette fritti. With cured lemon & dill tartare sauce and roasted garlic aioli 416 Kcal

CHORIZO AL VINO * 8.75

Pan-fried chorizo in red wine with roasted garlic, rosemary & thyme, with toasted bread 668 Kcal

SIDES

SKIN-ON FRIES **ve** 445 Kcal 4.25

SWEET POTATO FRIES **v** 352 Kcal 5.25

TRUFFLE & GRANA PADANO FRIES 505 Kcal 5.25

TENDERSTEM® BROCCOLI **v n** 5.25

With whipped ricotta & almonds 239 Kcal

GREEK-STYLE SALAD **v** 287 Kcal 5.25

PATATAS BRAVAS * **v** 345 Kcal 5.25

With roasted garlic aioli

MOROCCAN INSPIRED SPICED CARROTS, HUMMUS, PICKLED GOLDEN SHALLOTS **ve** 5.25

Sweet spiced carrots served with hummus and tangy pickled golden shallots 235 Kcal

HALLOUMI FRIES & CALABRIAN CHILLI HONEY

v 504 Kcal 5.95

PAELLA & PASTA

Inspired by the vibrant flavours of Spain, our paella is rich with flavour and tradition. Available as a meal for one or perfect for sharing between two.

PAELLA FOR ONE / FOR TWO

PAELLA CARNE **^** 17.50 / 34.95

Spanish-style paella with chicken, chorizo, mixed peppers, green beans and peas 784 Kcal / 1557 Kcal

PAELLA VERDURAS **^ ve** 16.50 / 31.75

Classic Spanish-style paella with artichoke, charred courgette, onion, peppers, green beans and peas 442 Kcal / 868 Kcal

PAELLA MIXTA **^** 18.50 / 36.95

A vibrant Spanish classic with chicken, chorizo, king prawns, squid, fresh mussels, mixed peppers, green beans and peas 725 Kcal / 1438 Kcal

KING PRAWN FUSILLI 17.50

Juicy king prawns with roasted garlic, Calabrian chilli, sun-dried tomato, cured lemon and finished with fresh rocket 633 Kcal

FUSILLI CARBONARA 16.50

Fusilli in a creamy carbonara sauce with pancetta & Gran Moravia 1293 Kcal

BAKED FUSILLI **v** 17.25

Fusilli pasta baked in a rich tomato, roasted garlic & Calabrian chilli sauce, with chargrilled vegetables. Finished with mozzarella and whipped ricotta 665 Kcal

CHARGRILLED KEBABS

All served with mint yoghurt, a warm tortilla wrap and your choice of a Greek-style salad or chargrilled vegetables.

SEASONED CHICKEN 655 Kcal 18.95

CYPRLOT HALLOUMI * **v** 18.95

With lemon, caper & chilli dressing 847 Kcal

PIRI-PIRI PORK & CHORIZO 999 Kcal 19.95



MIXED KEBAB 23.95

Chicken, Piri-Piri pork loin, chorizo & spiced lamb rump 1062 Kcal

Add Skin-On Fries **ve** 445 Kcal 4.25

Add Sweet Potato Fries **v** 352 Kcal 5.25

Add Truffle & Grana Padano Fries 505 Kcal 5.25

Add Halloumi Fries with Calabrian Chilli Honey **v** 504 Kcal 5.95

Add Calabrian Chilli Honey **v** 222 Kcal 1.00

Add Roasted Garlic Aioli **v** 163 Kcal 1.00

Add Mojo Rojo Sauce **ve** 175 Kcal 1.00

HOUSE FAVOURITES

Mediterranean inspired dishes are at the heart of what we do. Settle in, take your time, and enjoy great flavours and good company.

PAN-FRIED SEA BASS FILLETS 19.95
With baby potatoes, roasted chorizo, cherry tomatoes, red onion & rocket 831 Kcal

MOROCCAN-STYLE LAMB n 19.95
Slow-cooked spiced lamb with vegetables, carrot & orange slaw, pickled golden shallots & flaked almonds, served with toasted bread and home-made tzatziki 1596 Kcal

MOROCCAN-STYLE FALAFEL v n 17.50
With spiced vegetables, charred carrot, orange & chickpea salad, pickled golden shallots and flaked almonds, served with toasted bread and home-made tzatziki 1123 Kcal



DUO OF PORK * 19.95
Prosciutto-wrapped pork fillet & honey-glazed belly pork, with charred hispi cabbage, pancetta, pommes purée and a white wine & wholegrain mustard sauce 1298 Kcal

PAN-FRIED COD SUPRÊME & MUSSELS * 20.50
Flakey cod with fresh mussels, on crushed baby potatoes with samphire and cherry tomatoes in a lobster bisque 465 Kcal

LEMON CHICKEN * 17.50
Rocket, sun-dried tomato & Grana Padano salad, lemon caper chilli dressing and skin-on fries 802 Kcal



PAN-ROASTED LAMB RUMP * 21.75
Served pink with pea purée, rich lamb & mint jus and dauphinoise potatoes 1188 Kcal



Did you know?

Our vibrant chillies are grown in Cantabria which is a colourful region of Northern Spain, as seen on the cover of this menu. These chillies bring a fresh and intense flavour to our dishes.

Lunch

Lunch the Mediterranean way.
Monday - Saturday until 4pm

PAN-ROASTED CHICKEN SUPRÊME * 12.50
Mustard cream sauce, pommes purée and buttered green beans and carrots 1194 Kcal

KING PRAWN FUSILLI 12.95
Juicy king prawns with roasted garlic, Calabrian chilli, sun-dried tomato, cured lemon and finished with fresh rocket 633 Kcal

21 DAY AGED STEAKS

We proudly partner with our trusted family butcher, Althams, to bring you only the finest cuts of beef.

Each steak is expertly chargrilled to your liking and served with confit tomato, grilled mushroom, crispy onion rings, dressed rocket & skin-on fries

7oz FILLET 989 Kcal 30.50

8oz SIRLOIN 1076 Kcal 24.50

8oz RUMP 1115 Kcal 21.50

10oz RIBEYE 1276 Kcal 27.95

Swap to Truffle & Grana Padano Fries 505 Kcal + 2.00

Swap to Sweet Potato Fries v 352 Kcal + 2.00

Add Peppercorn Sauce * 32 Kcal 2.50

Add Bordelaise Sauce * 47 Kcal 2.50

Add King Prawns 124 Kcal 3.95

DESSERTS

TRIPLE CHOCOLATE BROWNIE v 7.50
Served warm with chocolate flavoured sauce and salted caramel flavour ice cream 794 Kcal

PISTACHIO & CHERRY ETON MESS v n 8.50
Whipped pistachio cream, cherry flavour ice cream & crushed meringue, topped with sour cherries 593 Kcal

CLASSIC CRÈME BRÛLÉE v 7.25
Silky vanilla custard topped with a crisp caramelised sugar crust 366 Kcal



TRIO OF DESSERTS v n 9.95
Pistachio & cherry Eton Mess, classic crème brûlée and apple & fig crumble with vanilla flavour ice cream 687 Kcal

JUDE'S FARM SORBET ve 6.75
Choice of 3 scoops of mango 74 Kcal, raspberry 68 Kcal or blood orange sorbet 84 Kcal

GRANDPA GREENE'S LUXURY ICE CREAM v 6.75
Choice of 3 scoops of vanilla flavour 171 Kcal, chocolate, 178 Kcal strawberry flavour 167 Kcal, cherry flavour 173 Kcal, honeycomb 154 Kcal, or salted caramel flavour 141 Kcal

APPLE, FIG & GINGER CRUMBLE v 7.75
Served with vanilla flavour ice cream or custard 558 Kcal
Vegan option available

BAKED FUSILLI v 11.50
Fusilli pasta baked in a rich tomato, roasted garlic & Calabrian chilli sauce, with chargrilled vegetables. Finished with mozzarella and whipped ricotta 665 Kcal

FUSILLI CARBONARA 11.50
Fusilli in a creamy carbonara sauce with pancetta & Gran Moravia 1293 Kcal

PAELLA VERDURAS ^ ve 16.50
Classic Spanish-style paella with artichoke, charred courgette, onion, peppers, green beans and peas 442 Kcal

STARTERS

SOUP DU JOUR v

Soup of the day served with bread 145 Kcal

GAMBAS AL PIL PIL + 2.00

King prawns pan-fried with garlic & chilli olive oil served with toasted bread 775 Kcal

CALAMARI FRITTI

Paprika floured, pineapple scored squid, roasted garlic aioli & fresh lemon 290 Kcal

GARLIC MUSHROOMS v

Sautéed chestnut, oyster & flat mushrooms with roasted garlic, lemon & parsley cream and toasted bread 430 Kcal

MAIN COURSES

PAN-FRIED SEA BASS FILLETS + 1.00

With baby potatoes, roasted chorizo, cherry tomatoes, red onion & rocket 831 Kcal

MOROCCAN-STYLE LAMB n

Slow-cooked spiced lamb with vegetables, carrot & orange slaw, pickled golden shallots & flaked almonds, served with toasted bread and home-made tzatziki 1118 Kcal

MOROCCAN-STYLE FALAFEL v n

With spiced vegetables, charred carrot, orange & chickpea salad, pickled golden shallots and flaked almonds, served with toasted bread and home-made tzatziki 1123 Kcal

LEMON CHICKEN *

Rocket, sun-dried tomato & Grana Padano salad, lemon caper chilli dressing and skin-on fries 802 Kcal

DUO OF PORK * + 2.00

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Fusilli pasta baked in a rich tomato, roasted garlic & Calabrian chilli sauce, with chargrilled vegetables. Finished with mozzarella and whipped ricotta 665 Kcal

DIETARY INFORMATION

Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens.

v = made with vegetarian ingredients. ve = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. n = this dish contains nuts. * = this dish contains alcohol. ^ = paellas are not suitable for children.

Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Live nutrition information is available online. All items are subject to availability. Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our menu items.

For parties of 8 or more, a discretionary 10% service charge will be added to the bill.

CHARGRILLED KEBABS

All served with mint yoghurt, a warm tortilla wrap and your choice of a Greek-style salad or chargrilled vegetables.

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CYPRLOT HALLOUMI * v

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MIXED KEBAB + 3.00

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8oz RUMP 1115 Kcal + 3.00

Swap to Truffle & Grana Padano Fries 505 Kcal + 2.00

Swap to Sweet Potato Fries v 352 Kcal + 2.00

Add Peppercorn Sauce * 32 Kcal 2.50

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Silky vanilla custard topped with a crisp caramelised sugar crust 366 Kcal

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